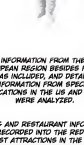
A YOUNG CHEF WHO DREAMS OF EARNING THE FIRST MICHELIN STAR IN KOREA.

HIS STORY BEGINS NEXT WEEK.

<MICHELIN GUIDE>

AT THE BEGINNING OF THE 20TH CENTURY, IN THE EARLY STAGES OF THE AUTOMOBILE INDUSTRY BACK WHEN IT WAS RISKY JUST TO DRIVE ON THE ROAD, THE BROTHERS EDOUARD AND ANDRE MICHELIN DECIDE TO CREATE A PRACTICAL BOOKLET TO GIVE AS A GIFT TO THEIR CLIENTS.

THE BOOKLET INCLUDED ADVICE ON AUTO CARE, USEFUL ADDRESSES OF AUTO SHOPS, HOTELS, RESTAURANTS AND INFORMATION ON TRAVEL ROUTES. THIS WAS THE FIRST MICHELIN GUIDE.



TRIP INFORMATION FROM THE WEST EUROPEAN REGION BESIDES FRANCE WAS INCLUDED, AND DETAILED INFORMATION FROM SPECIFIC LOCATIONS IN THE US AND ASIA WERE ANALYZED.

LODGING AND RESTAURANT INFORMATION WAS RECORDED INTO THE RED GUIDE, TOURIST ATTRACTIONS IN THE GREEN GUIDE. IT WAS UPDATED YEARLY, AND HAS NOW BECOME THE MOST RENOWN RESTAURANT GUIDE.

Seoul Animation Center

MICHELIN YUNIQUE

IF YOU ENJOY THIS SERIES, PLEASE LIKE AND SUBSCRIBE.

REASONABLE
PRICES

WHAT'S ON THE PLATE

AND ONLY WHAT'S ON THE PLATE

IS GRADED.

MICHELIN STAR.

INGREDIENT QUALITY

COOKING TECHNIQUE

FLAVOR COMBINATION

DISH CREATIVITY

AND